

Bruchetta (Family)

Bruchetta

Source: *Joseph D'Attilo*

Modified By: *Michael D'Attilo*

1 Chibatta (or Tuscan Sourdough)
16 oz fresh Mozzarella, sliced
6 Roma tomatoes, sliced thin lengthwise
6 sprigs fresh basil, chopped very fine
extra virgin olive oil

Slice bread into very thin (1-2 cm) slices, and arrange onto cookie sheet. Bake slices of bread at 375 for about 8-10 minutes, until they are very crunchy but not browned.

Place 1-2 pieces of Mozzarella onto each piece of bread, so that most of it is covered. Place 1-2 slices of tomato over the Mozzarella.

Sprinkle on a small amount of basil over each piece, and drizzle with olive oil.

Serve immediately, while the bread is still warm and the tomato/cheese is still cold. Salt and pepper can be added, depending on salt content of cheese and personal taste.

Revision #1

Created 7 July 2020 17:11:46 by TehFishey

Updated 26 November 2024 20:23:50 by TehFishey